

APERITIF

Apple, sorrel & kiwi juice	£5
Grapefruit and pear lemonade	£4
Beer - Menabrea lager or Kernel Table Beer	£5
Negronis - Classic, Seasonal or Emilia Negroni	£6 £9 £10
Sours- Apricot gin or Apple pisco	£10
Spring Bloody Mary	£11
Lustau Fino	£6
A glass of 1989 Huet Vouvray 'Le Haut Lieu' Moelleux	£16

PIZZA

Elderflower & Martini Rose Spritz	£10
Cherry bellini	£10
Malibràn Rosé Spumante, Veneto NV	£9 £52
Villa Cialdini Lambrusco 2018	£39
Le Marchesine Franciacorta 'Saten Brut' 2011	£12 £62
J.Charpentier Champagne Tradition Brut NV	£14 £69
Arras Rosé, Tasmania 2005	£78
Vouette & Sorbée, 'Fidèle' 2014	£140
Laherte Freres, 'Les 7' Champagne NV	£145

WHITE

Cantina di Gambellara 'Classico', Veneto 2018 <i>Light, fresh and a hint of almond. 'Baby Soave'</i>	£26
Domaine Lyrarakis Assyrtiko, Crete 2017 <i>Crisp, lots of citrus and a touch of salinity</i>	£6 £17 £32
Vincent Carême Vouvray 'Spring', Loire 2017 <i>Textbook Vouvray sec. Apples and pears</i>	£7 £20 £37
The Other Wine Co. Pinot Gris, Adelaide Hills 2015 <i>Ripe, rich and great with food</i>	£44
La Gustiniana Gavi Montessora, Piedmont 2015 <i>Our favourite Gavi. Peaches, lemon zest and finesse</i>	£53
Martin's Lane 'Pinot Noir Blanc de Noirs', Essex 2015 <i>Strawberries and mown grass. An English summer</i>	£10 £30 £57
Oliver Zetter Sauvignon Blanc 'Fumé', Pfalz 2017 <i>Grown-up Sauvignon with gentle aromatics</i>	£57
Custodi Etna Bianco 'Ante', Sicily 2015 <i>Perfect example of Etna's smokey and saline complexity</i>	£12 £35 £66
Vie Di Romans Chardonnay, Friuli 2015 <i>Italian Chardonnay to rival Cote De Beaune's elegance</i>	£14 £43 £81
Domaine Faury Condrieu, Rhône 2015 <i>Big, perfectly ripe stone fruit. A real treat</i>	£85

RED

Mandarossa Nero d'Avola 'Costaduné', Sicily 2017 <i>Cranberries & sour cherries. Lighter than many</i>	£27
Belisario Lacrima di Morro d'Alba, Marche 2017 <i>Spring in a bottle. Rose & lychees</i>	£6 £19 £35
Château Cissac, Haut-Médoc 2003 <i>Textbook claret in peak condition</i>	£40
The Other Wine Co. Grenache, McLaren Vale 2015 <i>New world fruit from old vines. Silky tannins</i>	£44
Monte Bernardi Chianti Classico, Tuscany 2016 <i>Classic herbaceous and earthy Chianti. Structured</i>	£9 £26 £48
Camus-Bruchon Choresy-les-Beaune Burgundy 2012 <i>For those who like their Burgundy light. Red berries</i>	£10 £30 £57
Corte Sant' Alda Valpolicella, Veneto 2017 <i>Intense fruits. Velvety and moreish</i>	£57
Aldo Viola Syrah 'Coccinella', Sicily 2016 <i>Pure elegance. Peppery and savoury Syrah</i>	£11 £34 £63
Château Les Ormes de Pez, Saint-Estèphe 2003 <i>Big, toasty, spicy Bordeaux</i>	£14 £41 £77
The Eyrie Vineyards Pinot Noir, Oregon 2012 <i>Bright and precise pinot in peak condition</i>	£93